

Maximising Attainment Information

Which topics are covered at N5?		Are there important dates of which I should I be aware?		
Unit	Topics	November – December: ○ Prelim experience (question paper 45% and practical activity 55%) October – February: ○ Practical will be centred around assessment dishes (55% of overall grade). Theory lessons will focus on question paper content. March: ○ Practical exam (55% overall grade) May: ○ Question paper exam (45% overall grade)		
Cookery Processes and Techniques	• Equipment – name and use • Cookery preparation techniques (e.g., dicing, mixing, blanching) • Cookery processes (e.g., grilling, baking, boiling) • Testing for readiness			
Understanding and Using Ingredients	• Ingredient flavour profiles • Evaluating the impact of ingredients • Dietary goals • Storage			
Organisational Skills	• Hygiene and safety • Time-planning • Service details • Costing recipes • Practical cookery covering a range of dishes			
How is the course assessed?				
COMPONENT	DETAILS	LENGTH	MARKS	% (weighted)
Question paper	• 35 marks (weighted to 45% overall grade) • Learners are assessed on the topics above in a variety of State, Describe, Explain and Evaluate questions. • Costing question will require use of a calculator	1 hour	35	45
Practical activity	• 65 marks • Young people are provided with three recipes (starter, main and dessert) • 2.5 hours to complete the cookery processes and techniques, and serve on time • Similar dish recipes will be provided for pupils to practise at home • Preparation time will be completed before the exam – it is very important your child attends the preparation session to ensure they have their ingredients weighed and set up.	2.5 hours (not including the ingredient collection and preparation time)	65	55
What are the exam question command words?		What resources can I use to support my learning?		
State: No depth required. Correct fact only. Describe: Full factual sentences required to provide adequate description. Explain: Factual description, STAB (so, therefore, as, because) and the consequence/impact of this fact. Evaluate: Description, Opinion (good or bad), Consequence		Teams/OneNote: All PowerPoints used in lessons in TEAMS general and One note used to support learning		

Where can I find more information about the exam and assignment? The Qualifications Scotland Understanding Standards provides exemplars and grades awarded. https://www.understandingstandards.org.uk/	Achieve: https://achieve.hashtag-learning.co.uk/ Revision guides and past papers with marking instructions for all the units Leckie and Leckie N5 Practical Cookery textbook
Where do I find the past papers? https://www.sqa.org.uk/pastpapers/findpastpaper.htm	
Where do I find more information about the course? The course spec gives detailed information about the full Practical Cookery course: https://www.sqa.org.uk/sqa/47439.html	How do I ensure top marks? • Ensure every answer you provide has accurate information, enough depth, and follows the correct command word structure. • Highlight the command word in the question before answering. • Practise previous exam questions timed. Use marks awarded as a guide to points made. Each mark should take less than 2 mins. Use the mark schemes to mark along with referencing command word guides. 'Let's Achieve' is helpful for easy exam question and mark scheme access if you are looking to revise a specific topic. • The quiz function on let's achieve is highly effective for key topics. • Ensure homework is complete weekly or course content notes are maintained, this will give an excellent opportunity for practise, retrieval, and feedback. • Discuss food with your young person in a practical setting to help key topics commit to long term memory. Things like discussing Dietary goals and cookery processes health links in relation to meals at home can help understanding. • Flash cards, quizzing, mind maps are all helpful revision tools that I would recommend. • Supported study will also be available for smaller group support on topics chosen by young people. • Practise cooking at home – cleaning as you go will support your professional practise in the kitchen. There are lots of marks available in the exam for safety, hygiene and final service so it is very important standards are high.